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Thank you for having preferred our product. From now on we feel sure you will enjoy creatively using your new oven. We recommend you carefully read the instructions in this manual. A lot of room has been given to the best and most correct way of using the oven. These instructions will also make it easier for you to become acquainted with each single component or accessory. Useful hints are provided on how to use pans and cooking utensils, on correct guide positions and control settings. Be sure to follow the cleaning instructions carefully. That way your oven will give you many long years of reliable service. The single paragraphs illustrate oven operation, step by step. The text is easy to understand and completed with pictures and some of the most commonly used pictograms. By reading this manual carefully, you will find all the answers to your oven operation queries.

1. Preliminary instructions



WE ADVISE YOU READ THIS INSTRUCTION MANUAL CAREFULLY BEFORE USING THE OVEN.

THIS APPLIANCE HAS BEEN DESIGNED FOR THE FOLLOWING PURPOSES:

- COOKING AND HEATING FOOD -

ANY OTHER USE IS TO BE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



NEVER TRY TO REPAIR THE APPLIANCE BY YOURSELF!

IN CASE OF ONGOING FAULTS, TURN THE MAIN SWITCH OFF, DISCONNECT THE POWER SUPPLY AND CONTACT YOUR NEAREST DEALER.

ALWAYS INSIST ON ORIGINAL SPARE PARTS.



THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY INJURIES TO PERSONS OR DAMAGE TO THINGS CAUSED BY FAILURE TO FOLLOW THE ABOVE INSTRUCTIONS OR BY TAMPERING WITH ANY APPLIANCE COMPONENTS.



THE IDENTIFICATION PLATE, WITH TECHNICAL DETAILS, THE SERIAL NUMBER AND **CE** MARK ARE LOCATED ON THE OVEN DOOR FRAME.
DO NOT REMOVE THE PLATE.



NEVER LEAVE PACKAGING AROUND THE HOME.



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND SHOULD THEREFORE BE KEPT INTACT IN A SAFE PLACE FOR THE ENTIRE LIFE CYCLE OF THE OVEN.

INSTALLATION MUST BE DONE BY QUALIFIED PERSONNEL IN ACCORDANCE WITH CURRENT REGULATIONS.

THIS APPLIANCE CONFORMS TO ALL CURRENT LEGAL PROVISIONS CONCERNING RADIO DISTURBANCES.



EARTHING THE APPLIANCE IN COMPLIANCE WITH WIRING SYSTEM SAFETY REGULATIONS IS MANDATORY.



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND RELEVANT SOCKET MUST BE OF THE SAME TYPE AND CONFORM WITH REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.



NEVER DISCONNECT THE PLUG BY JERKING THE CABLE.



DO NOT OBSTRUCT OPENINGS OR AIR AND HEATING VENTS.



AFTER USING THE OVEN, ALWAYS MAKE SURE THE CONTROL KNOBS ARE AT "ZERO" POSITION (OFF).



WHEN THROWING AWAY AN OLD APPLIANCE, ALWAYS MAKE SURE ANY PARTS WHICH COULD INJURE PERSONS OR DAMAGE THINGS ARE RENDERED HARMLESS.



THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.



DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN. TO AVOID BURNS AND SCALDS CHILDREN SHOULD BE KEPT AWAY



NEVER ALLOW THE OVEN TO BE USED BY CHILDREN OR INFIRM PERSONS WITHOUT ADULT SUPERVISION.

DURING THE AUTOMATIC CLEANING CYCLE (PYROLYSIS) THE OUTER DOOR WINDOW COULD BECOME HOTTER THAN NORMAL. KEEP CHILDREN AT A DISTANCE.

NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN. IF THIS WERE ACCIDENTALLY LIT IT COULD CAUSE A FIRE.

1.1 DISPOSING OF PACKAGING

Always dispose of packaging in a proper manner. The best thing is to get rid of it through a pre-sorted waste collection centre.

1.2 DISPOSING OF OLD APPLIANCES

Before throwing away an old appliance, make sure this is rendered harmless and dispose of it through a pre-sorted waste collection centre.

1.3 INSTALLING THE OVEN



If a fixed connection is being used fit cable with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm** in an easily accessible position near to the oven.



If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.

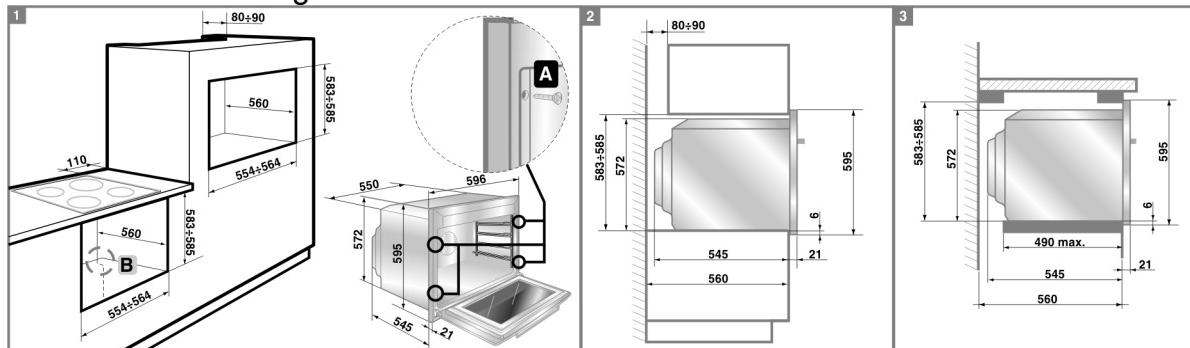


The power cable must be changed by the manufacturer or by an authorised service centre to prevent any risks. The new cable must be FG40R3G type (3 x 1.5 mm²).

The oven is designed for installation into any piece of furniture as long as it is heat-resistant. Proceed according to the dimensions shown in Figures **1**, **2** and **3**. For installing under a work top, follow the dimensions given in Figure **3**. For installing under a work top beneath a hob with controls connected to the oven, ensure a minimum clearance from any side walls of at least 110 mm as shown in Figure **1**.

For installing in a column, follow the dimensions given in Figure **2** allowing for a clearance of 80 to 90 mm at the top and sides of the column. Tighten the four screws (ref.**A**) inside the frame to secure (Fig. **1**).

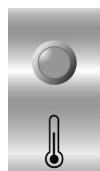
For installing beneath a separate hob, allow for a rear and bottom clearance as shown in Figure **1** (ref. **B**). See relevant instructions for fitting and securing the hob.



2. Description of controls

2.1 FRONT CONTROL PANEL

All the oven controls are grouped together on the front panel.



THERMOSTAT INDICATOR LIGHT

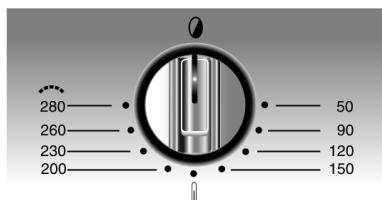
When this light comes on, the oven is heating up. When this light goes out, the preset heating temperature has been reached. When the light flashes, the temperature inside the oven is steady at the set temperature.

NOTE : THIS LIGHT ALSO COMES ON DURING THE AUTOMATIC CLEANING CYCLE (PYROLYSIS) AND GOES OUT WHEN THE SET TIME HAS PASSED.



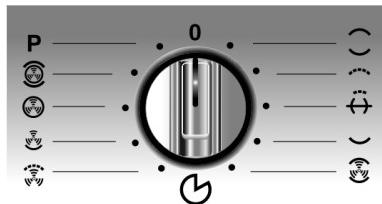
DOOR LOCK INDICATOR LIGHT

When this light comes on during automatic cleaning (pyrolysis), the door lock device is operative.



THERMOSTAT KNOB

Cooking temperature is selected by turning the knob clockwise to the desired setting, between 50 and 280 °C. The set temperature will appear on the display for a few seconds.



FUNCTION SWITCH

Turn the switch to select one of the following functions:



OVEN LIGHT



UPPER AND LOWER
HEATING ELEMENT



LOWER HEATING
ELEMENT



GRILL ELEMENT



GRILL + SPIT ELEMENT



UPPER AND LOWER
HEATING ELEMENT +
VENTILATION



LOWER HEATING ELEMENT +
VENTILATION



VENTILATED HEATING
ELEMENT + VENTILATION



UPPER AND LOWER HEATING
ELEMENT + VENTILATED
HEATING ELEMENT



GRILL ELEMENT +
VENTILATION

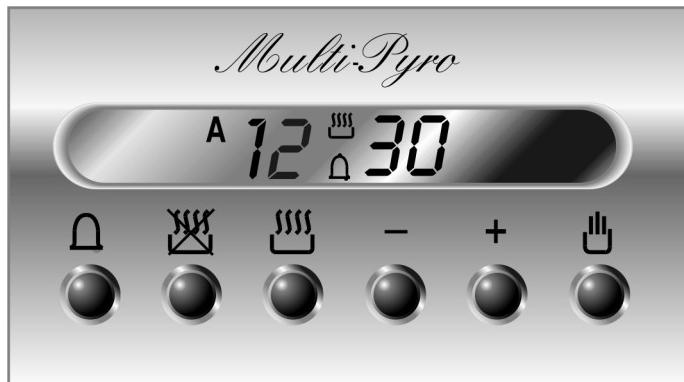


DEFROSTING



AUTOMATIC CLEANING CYCLE
(PYROLYSIS)

2.2 ELECTRONIC PROGRAMMER



LIST OF FUNCTIONS



MINUTE-COUNTER KEY



END-OF-COOKING KEY



COOKING TIME KEY



TIME BACK KEY



TIME FORWARD KEY



MANUAL OPERATION KEY

2.2.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates **0:00**. To stop flashing, press key on the display. By pressing keys **-** or **+** each single press changes the time by 1 minute either up or down.

Press one of the two keys until the right time appears.



NOTE : BEFORE SETTING THE PROGRAMMER ACTIVATE THE DESIRED FUNCTION AND TEMPERATURE.

2.2.2 Semiautomatic cooking

Use this setting for automatic oven switch-off at the end of cooking time. By pressing key the display lights up, showing ; keep the key pressed and at the same time, press keys or to set the cooking time.

Release key to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .

2.2.3 Automatic cooking

Use this setting to automatically start and stop the oven.

By pressing key the display lights up showing ; keep the key pressed and at the same time, press keys or to set the cooking time.

By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys or to regulate the end of cooking time.

Release key to start the programmed count and the display will show the right time together with symbols **A** and .

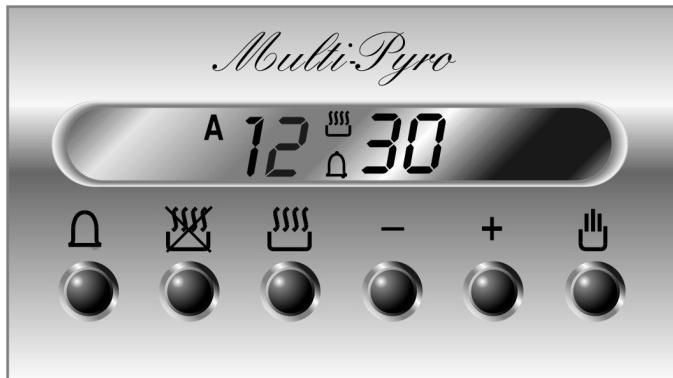
NOTE : AFTER SETTING, TO SEE HOW MUCH COOKING TIME IS LEFT, PRESS KEY ;
TO SEE END OF COOKING TIME, PRESS KEY .

2.2.4 End of cooking

When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.

2.2.5 Adjusting alarm volume

The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key **-**.



2.2.6 Switching off the alarm

The alarm switches off automatically after seven minutes. It can be manually turned off by pressing key **□**.

2.2.7 Minute-counter

The programmer can also be used as a simple minute counter.

IMPORTANT : THE USE OF THE MINUTE-COUNTER WILL NOT INTERRUPT OVEN OPERATION AT THE END OF THE SET TIME.

By pressing key **Δ**, the display shows **0:00**; keep the key pressed and at the same time press keys **-** or **+**. By releasing the key **□**, the programmed count starts and the symbols **Δ** and **□** appear on the monitor.

NOTE : AFTER PROGRAMMING THE MINUTE-COUNTER, THE DISPLAY WILL SHOW THE RIGHT TIME. TO DISPLAY REMAINING TIME, PRESS KEY **Δ**.

IMPORTANT : WRONG SETTINGS ARE PREVENTED LOGICALLY (E.G., ANY CONFLICT BETWEEN END OF COOKING TIME AND A LONGER TIME WILL NOT BE ACCEPTED BY THE PROGRAMMER).

2.2.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time **0:00** is reached by means of variation keys **-** or **+**. Time cancellation will be considered as end-of-cooking time by the programmer.

2.2.9 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys **-** or **+**.

3. Using the oven

3.1 WARNINGS AND GENERAL ADVICE

Before using the oven for the first time, pre-heat it to maximum temperature (280°C) long enough to burn any manufacturing oily residues which could give the food a bad taste.

After a power failure, the display will flash at regular intervals showing **0:00**.

To regulate, refer to para. "2.2 Electronic programmer".



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



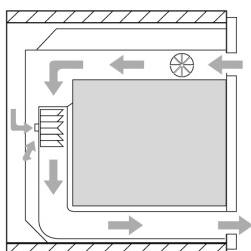
To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open.

To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

3.2 OVEN LIGHT

The light comes on by turning the function switch to any position or by opening the door with the oven off.

3.3 COOLING VENTILATION

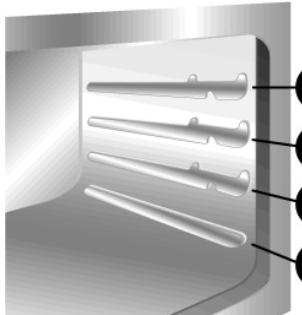


The oven features cooling fans which switch on together with the oven.

Fan operation causes a normal flow of air which exits at the bottom part of the oven front.

PYROLYSIS: once the cleaning cycle has started, the fans only operate when the oven has achieved a preset temperature.

4. Available accessories



The oven features 4 support positions for plates and racks of different height.

NOTE :

SOME MODELS DO NOT FEATURE ALL ACCESSORIES.



Baking plate for cakes or biscuits.



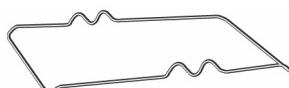
Tubular rack: for cooking food on plates, small cakes, roasts or food requiring light grilling.



Tubular tray-holder rack: for cooking food on plates, small cakes, roasts or food requiring light grilling.



Oven plate: useful for collecting fats falling from the rack.



Tubular frame for roasts: supports the roasting spit (see instructions at para. 5.7 Spit roasting").



Spit: useful for cooking chickens, sausages and all food requiring uniform cooking.

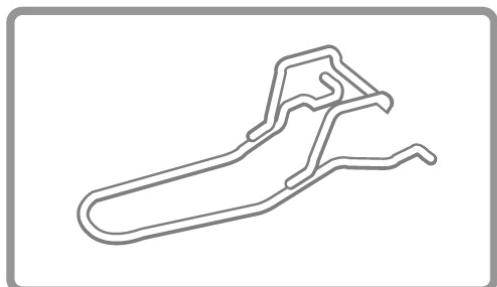


Chromium-plated tubular gripper for removing hot racks and plates from the oven.



The chromium-plated tubular gripper is a very useful accessory in the kitchen. Besides firmly gripping plates and racks, it prevents direct contact (avoiding the use of oven gloves and fabric pot-holders).

Available accessories



Request original accessories directly from your local dealer, who will be pleased to recommend the best articles for your oven.

5. Cooking hints



In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.



Keep the oven door closed during cooking.

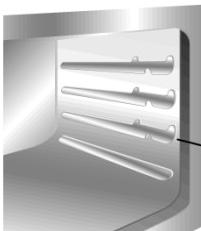
5.1 TRADITIONAL COOKING



FUNCTION SWITCH



THERMOSTAT SELECTOR SWITCH - 50-280°C



This traditional cooking system where heat flows from both above and below is suitable for cooking food on one level only. The oven must be preheated until the preset temperature has been reached. Only place the food in the oven after the thermostat indicator light has gone out. Very fat meats can be placed in the oven while this is still cold. Place frozen meat directly in the oven without defrosting. The only precaution to be taken is to choose approx. 20 °C lower temperatures and approx. 1/4 longer cooking times.



Use high-rim pans to prevent fat splashing and dirtying the sides of the oven.

5.2 HOT-AIR COOKING

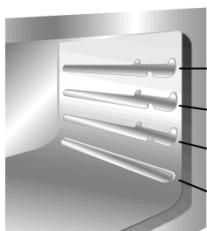


FUNCTION SWITCH



THERMOSTAT SELECTOR SWITCH - 50-280°C

50 - 280 °C



This system is ideal for cooking different types of food (fish, meat, etc.,) on more than one level without spreading of smell or taste.

The circulation of air in the oven ensures uniform heat.



Multiple cooking is possible as long as the cooking temperature of the different foods is the same.

5.3 GRILL COOKING

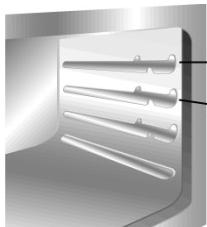


FUNCTION SWITCH



MAX.

THERMOSTAT SWITCH AT MAXIMUM



Ensures quick browning of food. The plate is best inserted at top level. For short or small-quantity cooking, the rack should be inserted at the third level from the bottom. For longer cooking and wide-surface grilling, fit the rack at bottom level. This will also depend on size of food.

5.4 HOT-AIR GRILLING



FUNCTION SWITCH



MAX.

THERMOSTAT SWITCH AT MAXIMUM AND DOOR FULLY CLOSED

Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside.

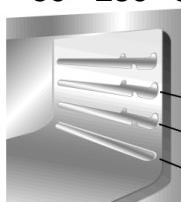
5.5 DELICATE COOKING



FUNCTION SWITCH



50 - 280 °C



THERMOSTAT SELECTOR SWITCH - 50-280°C

Ideal for pastries and cakes with wet covering and little sugar and damp desserts in moulds. Excellent results can also be achieved in completing cooking at the bottom and with dishes requiring heat in the lower area in particular. The plate is best inserted at bottom level.

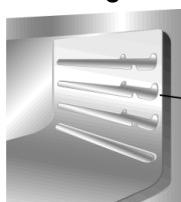
5.6 DEFROSTING



FUNCTION SWITCH



0



THERMOSTAT SWITCH IN POSITION 0

The flow of air produced by the fan ensures quicker defrosting. The air circulating inside the oven is at room temperature.



The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.

5.7 SPIT ROASTING

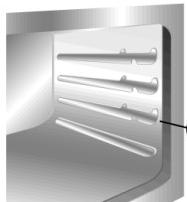


FUNCTION SWITCH



MAX.

THERMOSTAT SWITCH AT MAXIMUM

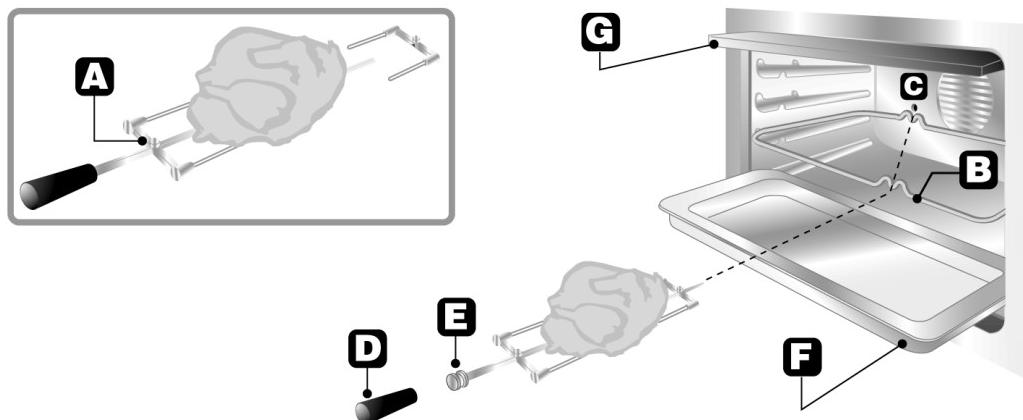


This is an energy saving-cooking system. Place the food at the centre of the plate or rack and cook as indicated in para. 5.3 "Grill cooking". Recommended for small pieces only.

Prepare the food on the spit rod and block fork screws **A**. Insert the frame **B** in the second level from the bottom. Remove handle **D** and position the spit rod so the pulley **E** remains guided on frame **B**. Completely fit frame **B** until the tip of the spit rod fits into hole **C** on the back wall of the oven. Place an oven dish **F** on the bottom guide and pour in a little water to prevent smoke from forming.



It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is regular (above all when the oven door is closed).



Recommended cooking table

6. Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.



TRADITIONAL COOKING

| FOOD | LEVEL FROM BELOW | TEMPERATURE (°C) | TIME IN MINUTES (*) |
|----------------------|---------------------|------------------|-------------------------|
| FIRST COURSES | | | |
| Lasagne | 2 - 3 | 210 - 230 | 30 |
| Oven-baked pasta | 2 - 3 | 210 - 230 | 40 |
| MEAT | | | |
| Roast veal | 2 | 170 - 200 | 30 - 40 / Kg. |
| Roast beef | 2 | 210 - 240 | 30 - 40 / Kg. |
| Roast pork | 2 | 170 - 200 | 30 - 40 / Kg. |
| Chicken | 2 | 170 - 200 | 45 - 60 |
| Duck | 2 | 170 - 200 | 45 - 60 |
| Goose - Turkey | 2 | 140 - 170 | 45 - 60 |
| Rabbit | 2 | 170 - 200 | 50 - 60 |
| Leg of lamb | 1 | 170 - 200 | 15 / Kg. |
| ROAST FISH | 1 - 2 | 170 - 200 | according to dimensions |
| PIZZA | 1 - 2 | 210 - 240 | 40 - 45 |
| DESSERTS | | | |
| Meringue | 1 - 2 | 50 - 70 | 60 - 90 |
| Short pastry | 1 - 2 | 170 - 200 | 15 - 20 |
| Ciambella | 1 - 2 | 165 | 35 - 45 |
| Savoyards | 1 - 2 | 150 | 30 - 50 |
| Brioches | 1 - 2 | 170 - 200 | 40 - 45 |
| Fruit cake | 1 - 2 | 170 - 200 | 20 - 30 |

(*) = with preheated oven



GRILLING

| FOOD | LEVEL FROM BELOW | TIME IN MINUTES | |
|----------------|---------------------|-----------------|----------------|
| | | FIRST SURFACE | SECOND SURFACE |
| Pork chops | 4 | 7 - 9 | 5 - 7 |
| Fillet of pork | 3 | 9 - 11 | 5 - 9 |
| Fillet of beef | 3 | 9 - 11 | 9 - 11 |
| Liver | 4 | 2 - 3 | 2 - 3 |
| Veal escalopes | 4 | 7 - 9 | 5 - 7 |
| Half chicken | 3 | 9 - 14 | 9 - 11 |
| Sausages | 4 | 7 - 9 | 5 - 6 |
| Meat-balls | 4 | 7 - 9 | 5 - 6 |
| Fish fillets | 4 | 5 - 6 | 3 - 4 |
| Toast | 4 | 2 - 4 | 2 - 3 |

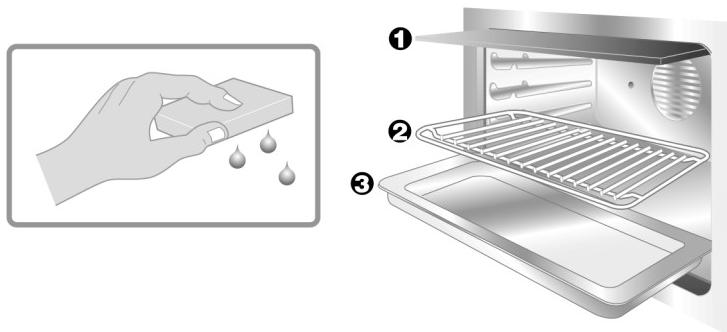
Recommended cooking table

| HOT-AIR COOKING | | | |
|----------------------------|---------------------|------------------|----------------------------|
| FOOD | LEVEL FROM BELOW | TEMPERATURE (°C) | TIME IN MINUTES |
| FIRST COURSES | | | |
| Lasagne | 2 | 190 - 210 | 20 - 25 |
| Oven-baked pasta | 2 | 190 - 210 | 25 - 30 |
| Creole rice | 2 | 190 - 220 | 20 - 25 |
| MEAT | | | |
| Roast veal | 2 | 150 - 170 | 65 - 90 |
| Roast pork | 2 | 150 - 160 | 70 - 100 |
| Roasted beef | 2 | 160 - 170 | 65 - 90 |
| Fillet of beef | 2 | 160 - 180 | 35 - 45 |
| Roast lamb | 2 | 130 - 150 | 100 - 130 |
| Roast beef | 2 | 170 - 180 | 40 - 45 |
| Roast chicken | 2 | 170 | 70 - 90 |
| Roast duck | 2 | 160 - 170 | 100 - 160 |
| Roast turkey | 2 | 150 - 160 | 160 - 240 |
| Roast rabbit | 2 | 150 - 160 | 80 - 100 |
| Roast hare | 2 | 160 - 170 | 30 - 50 |
| Roast pigeon | 2 | 140 - 170 | 15 - 25 |
| FISH | 2 - 3 | 150 - 170 | according to dimensions |
| PIZZA | 2 - 3 | 210 - 240 | 30 - 50 |
| DESSERTS (pastries) | | | |
| Ciambella | 2 - 3 | 150 - 170 | 35 - 45 |
| Fruit cake | 2 - 3 | 170 - 190 | 40 - 50 |
| Sponge-cake | 2 - 3 | 190 - 220 | 25 - 35 |
| Brioches | 2 - 3 | 160 - 170 | 40 - 60 |
| Strudel | 1 - 2 | 150 | 25 - 35 |
| Savoyard pudding | 2 - 3 | 160 - 170 | 30 - 40 |
| Bread | 2 - 3 | 190 - 210 | 40 |
| Toast | 1 - 2 | 220 - 240 | 7 |

7. Maintenance and cleaning

7.1 ENAMELLED PARTS

Wait for the oven to cool, take out all the removable parts and proceed to wash with water and regular detergent.
Dry and replace components.



For cleaning enamelled parts, never use abrasive products, metal wire sponges or sharp objects so as not to damage the surface.

Remove any dried remains of food on surfaces with a wooden or plastic utensil.

7.2 DOOR GLASS

Always keep this clean. Use absorbent kitchen paper. In the case of persistent dirt, wash with damp sponge and regular detergent.

7.3 OUTER OVEN STRUCTURE

Wash with water and regular detergent.

7.4 PYROLYSIS: AUTOMATIC OVEN CLEANING



Pyrolysis is an automatic high-temperature cleaning method which causes dirt to dissolve.

IMPORTANT: BEFORE STARTING THE AUTOMATIC CLEANING CYCLE, MAKE SURE THE OVEN IS EMPTY AND DOES NOT CONTAIN FOOD OR ANYTHING ELSE EXCESS SPILLAGE



A DOOR LOCK DEVICE PREVENTS THE DOOR BEING OPENED.

IN CASE THE OVEN IS INSTALLED UNDER A COOKTOP, MAKE SURE THAT DURING THE AUTOMATIC CLEANING CYCLE ANY GAS OR ELECTRIC HOBS ARE TURNED OFF.

7.4.1 Before starting the automatic cleaning cycle

The Pyrolysis process can be performed at any time of the day or night (to take advantage of lower night-time electricity rates).

Before proceeding, check the following:

- remove all the accessories from the oven (some of them will not withstand heat and become damaged and/or deformed);
- remove the most obvious traces of dirt (Pyrolysis cleaning would take too long);
- make sure the oven door is properly closed;
- when setting the cleaning cycle, remember the following:

| DURATION OF CLEANING : | NOT VERY DIRTY | DIRTY | VERY DIRTY |
|------------------------|----------------|----------|------------|
| | 90 MIN. | 105 MIN. | 120 MIN. |

NOTE: THE FIRST AUTOMATIC CLEANING CYCLE COULD CAUSE BAD SMELLS DUE TO EVAPORATION OF OILY SUBSTANCES USED DURING MANUFACTURE. THIS IS A QUITE NORMAL OCCURRENCE WHICH DISAPPEARS AFTER THE FIRST CLEANING CYCLE.



DURING THE AUTOMATIC CLEANING CYCLE, THE FANS MAKE MORE NOISE DUE TO GREATER ROTATION SPEED. THIS IS QUITE NORMAL AND IS INTENDED TO FAVOUR THE ELIMINATION OF HEAT. AFTER PYROLYSIS, VENTILATION CONTINUES AUTOMATICALLY FOR LONG ENOUGH TO PREVENT THE CABINET WALLS AND FRONT OF THE OVEN FROM OVERHEATING.

7.4.2 How the automatic cleaning cycle works

The following table shows an example of automatic cleaning cycle operation.

When the cleaning cycle is set, the thermostat light comes on, while the door lock device (and indicator light) is not engaged.

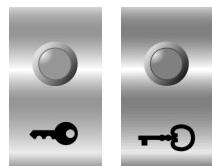


When the temperature reaches 300 °C, a lock device triggers to prevent door opening.



At the end of the cleaning cycle, the thermostat indicator light goes off. The door-lock is only released afterwards when the temperature inside the oven has dropped below 300 °C.

Maintenance and cleaning



| | | | | |
|--|-----|--|--------|------|
| | ON | | - | 1:30 |
| | ON | | 300 °C | 1:15 |
| | OFF | | 500 °C | 0:00 |
| | OFF | | 300 °C | 0:30 |

7.4.3 Setting the automatic cleaning cycle with the electronic programmer



1:30 MINIMUM DURATION OF CLEANING CYCLE: **1 hour 30 min.**

Position the function selector switch on the symbol **P**: the thermostat indicator light will come on and the programmer will automatically set on a minimum pyrolysis time of **1:30**. To display or regulate this time, press key **□** and increase/decrease keys **-** o **+**. Pyrolysis time can be set to a maximum of 3 hours.



The cleaning cycle can be programmed so it starts at a specific time. Press key **☒** and change the setting by means of setting variation keys **-** o **+**.

8. Extraordinary maintenance

Periodically, the oven will require small maintenance operations or the replacement of parts subject to wear like seals, light bulbs, etc. Below are some specific instructions for maintenance jobs of this type.



DO NOT USE A STEAM JET FOR CLEANING THE OVEN.



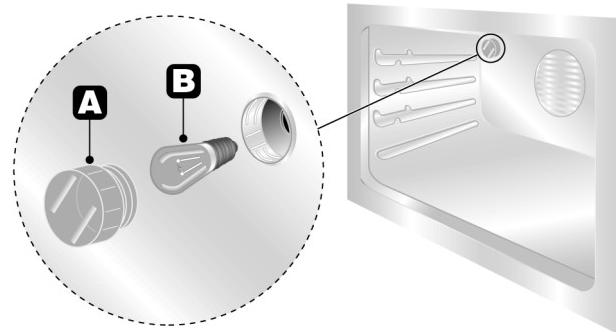
BEFORE PERFORMING ANY OPERATIONS REQUIRING ACCESS TO POWERED PARTS, SWITCH OFF THE POWER SUPPLY TO THE MACHINE.



THE POWER LEAD MUST BE CHANGED BY THE MANUFACTURER OR BY AN AUTHORISED SERVICE CENTRE TO PREVENT ANY RISKS.

8.1 REPLACING THE LIGHT BULB

Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb. Refit the cover **A**.



Only use oven bulbs ($T\ 300\ ^\circ C$).

8.2 DISMANTLING THE DOOR

Hold the door on both sides with both hands near hinges **A** and raise levers **B**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.

